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**Chef in Training Scoring Rubric**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Age Category: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Category: Appetizer Main Course Side Dish Dessert**

**Food Group: Dairy Protein Fruit & Vegetables Grains**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Category** | **Description** | **Points Possible** | **Points earned** | **Comments** |
| **Presentation** | Is the food displayed nicely? Does it look appetizing? | 10 |  |  |
| **Taste** | Does it taste good? Would you like to have more of it? | 10 |  |  |
| **Palpability** | Is the food easy to eat or is dry, hard to chew, slimy, etc.? | 10 |  |  |
| **Recipe Card** | Is the recipe complete? Does the card contain the correct information (youth name, age, food category, food group)? | 10 |  |  |
| **Difficulty and age appropriate** | How complicated was the recipe? Was it appropriate for the youth to do with little assistance? | 10 |  |  |
| **Total points** |  |  |  |  |